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United States
Department of
Agriculture

Food Safety
and Inspection
Service

October 9 thru
October 20, 1986

Compilation of Meat and Poultry Inspection Issuances

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Compilation of Meat and Poultry Inspection Issuances

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This period covers October 9, 1986 thru October 20, 1986.

READEX microfilms best copy available

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 57-86 | 10-9-86

Special Entries Required for FSIS Form 6600-4
Import Residue Program

This notice provides information to FSIS personnel who are required to complete FSIS Form 6600-4, Import Residue Program. To ensure correct laboratory testing and to facilitate results retrieval, special entries are needed on FSIS Form 6600-4, when samples of imported products are submitted for analysis. Please review the attached replica which illustrates the special entries that are needed and complete these special entries as indicated.

Administrator
Food Safety and Inspection Service

Attachment 1 - Sample of FSIS Form 6600-4 with Special Entry Instructions

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, AID, IFO, TRA, ABB, R&E	10-9-87	Import Inspection Division, IP

ATTACHMENT 1

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

IMPORT RESIDUE PROGRAM

FOREIGN COUNTRY (Name): Poland	CODE: 730
DATE SAMPLED: 5/31/86	FOREIGN EST. NO.: 2
DATE MAILED: 5/31/86	PRODUCT ON HOLD: [X] YES [ ] NO

CONTAINER CODES: Krakus Mark 11332 Whse #94481 Tin code: 072A684

COMMENTS: I-115 Samples "3"

PRODUCT/PRODUCT CODE: Canned Hams/P102N7

MP 416 NUMBER: 555666 | LOT: 1

SAMPLING PROGRAM (Check one)
[ ] N Normal Monitoring
[ ] I Increased Monitoring
[ ] S Special Program
[X] F/T Plant Surveillance

Region — State — Circuit Code: 2 NY

INSPECTOR'S NAME (Please Print): John Brown | INITIALS:

SERIAL NO.: 128028

SPLIT SAMPLE: [ ] YES [ ] NO

(If yes) ACCREDITED LAB NAME:

ANALYSIS REQUESTED: Chlorinated Hydrocarbons

FOR LAB USE ONLY

DATE RECEIVED:

QUALITATIVE RESULTS: [ ] Pass [ ] Fail [ ] Discard

DATE ANALYSIS STARTED:

DISCARD CODE:

DATE OF OFFICIAL RESULTS:

COMPOSITE (No. of samples):

SIGNATURE OF CHEMIST-IN-CHARGE:

LAB CODE:

QUANTITATIVE RESULTS

TISSUE CODE: Analyte	Residue Codes	Amount	TISSUE CODE: Analyte	Residue Codes	Amount

FSIS FORM 6500-4 (7/82) REPLACES FSIS FORM 6500-4 (5/81), WHICH MAY BE USED UNTIL EXHAUSTED

FSIS LABORATORY

KEY

SPECIAL ENTRIES

(1) Always complete this block. If product is on hold, check yes here and also check F/T in block (4).

(2) Enter the domestic or "I" establishment number.

(3) Enter the total number of samples submitted for the lot; e.g., 1, 2, 3, etc. Submit all F/T samples from a single lot on one form.

(4) Always complete this block. Mark either N, I, S or F/T.

(5) Enter the Import Field Office number.

(6) Enter the abbreviation of the State where the domestic or "I" establishment is located.

(7) No entry.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 59-86 | 10-10-86

CORRECTION TO SUPPLEMENT OF MISCELLANEOUS PUBLICATION #1419

At the beginning of September 1986, the Supplement to Miscellaneous Publication #1419, List of Proprietary Substances and Non Food Compounds, was distributed. The effective date on the Supplement should read "July 1, 1986," in lieu of "August 1, 1986".

Ronald E Engel
Deputy Administrator
Science

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
112, M09, M10-C-1, M11-C-1, M12-C-1, M14 M93, M94, M95, ABB	When dates have been adjusted on supplement	SCI/FIAD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9040.1 REVISION 1	10-20-86

PRODUCT REINSPECTION

I. PURPOSE

This directive assigns responsibilities and describes procedures for reinspecting and certifying product for export.

II. CANCELLATION

FSIS Directive 9040.1 dated 5/15/84,
MPI Bulletin 82-36, dated 7/2/82.

III. REASON FOR REISSUANCE

This directive has been revised to reflect new reinspection procedures for:

A. Product packaged by the "Hot Pack" method.

B. Frozen poultry product.

IV. REFERENCES

Meat and Poultry Inspection Regulations, Part 350

MPI Regulations, Sections 318.2, 322.2, 381.66 and 381.105
FSIS Directive 9020.1, dated 5/15/84
FSIS Directive 9060.4, Export Certification
FSIS Directive 5110.1, Reimbursable Services Reference
MPI Manual, Subparts 18-H, 18-K and 18-M.

V. POLICY

Exporters wishing to obtain USDA certification for product intended for export must agree prior to certification that such product shall be subject to reinspection at any place and time prior to exportation to determine product identity and eligibility for certification for export. FSIS may increase intensity of reinspection procedures at any time in response to complaints by countries receiving U.S. product.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

VI. RESPONSIBILITIES

A. **Exporter.**

1. Application. The exporter must complete MP Form 130-A to request product reinspection and certification for export. (Refer to FSIS Directive 9020.1, dated 5/15/84, for instructions on completing the MP Form 130-A).

2. Preparation for Reinspection. The exporter shall arrange to present the lot of product to permit selection of a representative sample.

NOTE: For reinspection purposes, a "lot" of meat or poultry must represent only one type of product and originate from one plant. It may, however, consist of different sizes of the same item.

B. **MPI Program Inspector.**

The inspector must:

1. Assure all products meet Federal regulations and importing country's requirements.

2. Examine product prior to certification to determine its acceptability by sensory evaluation as specified in Paragraph VII. The inspector must be particularly alert to off-condition signs or evidence of improper handling.

3. Hold the lot pending disposition and notify the MPI program supervisor if product is not sound or wholesome.

C. **MPI Program Supervisor** must review inspectors' procedures periodically.

VII. INSPECTION PROCEDURES

Meat and poultry inspection personnel must follow the procedures set forth below when certifying product for export.

A. **Unfrozen Meat and Poultry Product.** Examine individually sealed packages without breaking the package unless conditions or reasons exist that cause the product to be suspect.

1. Official Establishment. Conduct only a routine inspection for condition at an official producing plant where the inspector has knowledge that carcasses, cuts of meat, poultry, poultry product, etc., were properly handled. The inspector shall:

a. Examine the overall lot visually.

b. Open a minimum of two shipping containers to examine for condition and label requirements.

c. Follow procedures specified in Paragraph VII.A.2. if there are signs of poor product handling or storage.

2. Outside the Official Establishment. This term is defined as any place outside of any official plant. Approved off-premise freezing facilities are considered outside of the official establishment. Examine containers visually for signs of poor product handling or storage, e.g., blood-soaked, damp, dirty, torn, or damaged cartons.

a. If cartons show no signs of poor handling or storage:

(1) Use Table 9040.1-A to select sample units.

(2) Select sample units randomly from each lot and examine for condition only.

b. If cartons show signs of poor product handling or storage:

(1) Open a minimum of 10 of the affected cartons.

(2) Check product for soundness and wholesomeness.

(a) If the product is sound and wholesome, allow repackaging of the lot at the packer's option. The packaging shall be done under MPI supervision and at packer's cost under the provisions of Identification Service.

(b) If the product is not sound or wholesome, hold the lot pending disposition and notify the MPI supervisor.

Table 9040.1-A--Sample Selection

Lot size Pounds	1/ Shipping Containers Number
7,999 or less	3
8,000 to 23,999	6
24,000 and over	9

1/ Only one sample unit shall be taken from each shipping container. Sample unit is a whole bird, roast, etc., or 6 pounds of bulk packaged product, or approximately 2 pounds of packaged retail units.

B. **Frozen Meat Product.** Examine individually sealed packages without breaking the package unless conditions or reasons exist that cause the product to be suspect.

1. Standard Procedures: Conduct only a reinspection for condition at an official establishment where the inspector has knowledge that products of current production (not to exceed 90 days) were properly handled, stored, and frozen. The inspector shall:

a. Examine the overall lot visually.

b. Open a minimum of two shipping containers to examine for condition and label requirements.

c. Follow procedures specified in Paragraph VII.B.2. if the product:

(1) Shows signs of poor handling or storage.

(2) Has been in storage more than 90 days.

2. Intensified Procedures: These procedures would be applied any place outside of any official plant. Approved off-premise freezing facilities are considered outside of the official establishment. Examine containers for signs of poor product handling or storage, e.g., blood-soaked, damp, dirty, torn, or damaged cartons.

a. If cartons show no signs of poor handling or storage:

(1) Use Table 9040.1-A to select sample units.

(2) Select sample units randomly from each lot and examine for condition only.

(b) Frozen bulk packed products such as pork livers, boneless beef, and fat must be completely defrosted, or a sample unit cut from the center of the product and completely defrosted.

(c) The defrosting procedure must be carried out regardless of the date of freezing.

(d) Core sampling is not acceptable.

b. If cartons show signs of poor product handling on storage:

(1) Open a minimum of 10 of the affected cartons.

(2) Check product for soundness and wholesomeness. Defrost or temper as described in Paragraph VII.B.2.a.

(a) If the product is sound and wholesome, allow repackaging of the lot at packer's options. The repackaging shall be done under MPI supervision and at packer's cost under the provisions of Identification Service.

(b) If the product is not sound and wholesome, hold the lot pending disposition and notify the MPI supervisor.

3. Packaged using the "Hot Pack" method. The packaging of tongues, hearts, livers and other meat byproducts while still warm, or before completely chilled, followed by palletizing and immediate freezing, is a commonly accepted commercial practice in U.S. slaughter plants. The freezing and handling of product should comply with Subpart 18-M of the MPI Manual.

a. Reinspection using standard procedures.

(1) Inspectors, at official establishments, who certify frozen product that was packaged using the hot pack method should continue to use standard export reinspection procedures in accordance with Paragraph VII.B.1. until that time when part or all of a plant shipment is reported rejected for spoilage at a foreign port of entry.

(2) Subparagraph (1). above does not apply to shipments consigned to Belgium. All hot packed consignments to Belgium must be reinspected using intensified procedures specified in Subparagraph B.2..

b. Reinspection using intensified procedures.

(1) Several governments have expressed their concerns to FSIS about the high rejection rates due to spoilage of U.S. product prepared using the hot pack method. These governments have requested FSIS to take steps to increase the adequacy of FSIS reinspection procedures to ensure product acceptability.

(2) At the official establishment.

(a) Begin using intensified export reinspection procedures specified in Subparagraph B.2., for all shipments of products that were packaged using the hot pack method when it has been determined that part or all of a shipment of hot pack product from a plant has been rejected by a foreign country because of off condition.

(b) Continue intensified reinspection procedures until these procedures indicate that product from a particular establishment is sound.

(3) Outside the official establishment.

(a) All product packaged frozen by the "Hot Pack" method and exported from any place outside the official establishment must be reinspected by intensified procedure described in Subparagraph B.2.

C. **Frozen Poultry Product:**

1. Examine individually sealed packages without breaking the package unless conditions or reasons exist that cause the product to be suspect.

2. For frozen poultry products in storage less than 6 months:

a. Conduct only a reinspection for condition at official producing plants or approved off-premise freezers as follows:

(1) Examine overall lot visually.

(2) Open a minimum of two shipping containers to examine for condition and label requirements.

3. For frozen poultry products in storage more than six months: Examine containers visually for signs of poor product handling or storage, e.g., blood-soaked, damp, dirty, torn, or damaged cartons.

a. If cartons show no signs of poor handling or storage:

(1) Use Table 9040.1-A to select sample units for reinspection at official producing plants or approved off-premise freezers.

(2) Whole carcasses, poultry parts, or tray packs must be sufficiently tempered so the product can be examined for condition.

(3) Bulk-packed products such as giblets and fat must be completely defrosted or a sample cut from the center and defrosted so the product can be examined for condition.

b. If cartons show signs of poor product handling or storage:

(1) Open a minimum of 10 of the affected cartons.

(2) Check product for soundness and wholesomeness.

4. Freezing of Poultry Products Not Labeled Frozen. Poultry products not labeled "frozen" must be frozen under inspector or grader supervision to be eligible for export. Eligible product for export includes all product labeled "frozen" as well as the following:

a. Product in an official plant not labeled "frozen" which is brought to the attention of the inspector, so that arrangements can be made for freezing the product under supervision.

b. Product not labeled "frozen" which is frozen in approved off-premise freezers under inspector or grader supervision.

D. **Processed Product.**

1. Cooked, smoked, and cured product. Examine individually sealed packages without breaking the packaging unless conditions or reasons exist that cause the product to be suspect.

a. Examine the overall lot visually.

b. Open a minimum of two shipping containers to examine for condition and label requirements.

2. Canned product. Export inspection shall include:

a. For current production--within 30 days for perishable; within 90 days for shelf stable:

(1) Examine the overall lot visually.

(2) Open a minimum of two cases to examine for condition of cans and labeling.

b. For older production--more than 30 days for perishable; more than 90 days for shelf stable.

(1) Reinspect as specified in Subpart 18-H of the MPI Manual under "Container Condition."

(2) Use reduced, normal, or tightened plan depending upon plant's history of product compliance.

(3) Use normal plan when plant's history has not been established.

E. **Net Weights.**

1. Labels must show correct net weights.

2. Check net weights as specified in Subpart 18-K of the MPI Manual if product is suspected of being underweight.

3. Export of short weight product is prohibited.

Deputy Administrator
Meat and Poultry Inspection Program

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE		
SAMPLES COLLECTED UNDER AUTHORITY OF SECTION 702 OF THE FDCA	10,001.1 Amend. 2	10-10-86

I. PURPOSE

This document transmits Amendment 2 to FSIS Directive 10,001.1, dated 1/31/86.

II. CHANGES

The changes identify the mail shipment method of collected samples.

III. FILING INSTRUCTIONS

Remove Page	Insert Page
3	3

IV. CANCELLATIONS

A. This Amendment cancels Amendment 1 to FSIS Directive 10,001.1 dated 8/15/86.

B. This change transmittal is cancelled when contents have been incorporated.

Ronald E Engel
Deputy Administrator
Science

Attachment

DISTRIBUTION: Washington Offices;
MPIO Regional Offices;
Science Offices

OPI: SCI/FSLD

supervisory review and confirmation of the data entered on the official form, the reserve sample will be placed in frozen storage to maintain its integrity.

B. **No Reserve Tissue.** If all violative tissue is used-up during analysis, this should be noted on the official form. Send a copy of the official form to the appropriate FDA laboratory or District Office. Mark on the form that reserve tissue is unavailable. In the tissue column of the 702(b) Sample Reserve Status Report, enter N/A. If the sample represents a retained carcass or product, request guidance from the Director, FSLD, to determine if additional sampling for FDA is necessary. If additional tissue is necessary, the FSL will request the inspector to forward it directly to the appropriate FDA organization. The inspector will enter the form number of the analyzed sample in block 2 of FSIS Form 6000-1 and note "replacement tissue" and the original FSIS sample number in block 18.

C. **Storage and Shipping.** The laboratory will store all 702(b) sample reserves for a period of 1 month after the month of completion. On the first Monday of each month all eligible 702(b) reserves will be shipped to the FDA District office or laboratory having jurisdiction over the producer's business address. See Attachment 2 for FDA mailing addresses. Sample reserves should be batch-shipped using [express] mail or other [express overnight] courier. Each example reserve should be clearly labeled and identified to allow matching of the reserve to its FSIS form. Before shipping, contact the appropriate FDA office and inform them of the shipment date and courier used. Follow appropriate procedures to assure sample integrity and condition during transit. A copy or facsimile of the FSIS Form must accompany each sample. For residues that deplete in storage, the analyst shall mark the form "Unstable Compound - Depletes in Storage."

Ronald E Engel

Deputy Administrator
Science Program

Attachments

1 - 702(b) Sample Reserve Status Report
2 - FDA District Offices

986/9

United States
Department of
Agriculture

Food Safety
and Inspection
Service

November 5, 1986,
thru November 13, 1986

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FSIS Directive 7220.1 Rev. 1, Amend. 4	SLD Policy Memoranda
FSIS Directive 9135.1 Rev. 2	Canada Prohibits Chemical Sprays on Carcasses

This period covers November 5, 1986, thru November 13, 1986.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

1060.1

11-5-86

REVIEW AND EVALUATION OF FSIS PROGRAMS

I. PURPOSE

This Directive:

A. Describes the basic review, special project, and special review operations of the FSIS Review and Evaluation Staff.

B. Assigns responsibilities for review and evaluation activities.

II. CANCELLATION

Cancel FSIS Directive 8030.1, dated 4/11/83.

III. REASON FOR REISSUANCE

This Directive has been reissued to update and clarify the previous directive and to prescribe use of FSIS Form 1060-4, (formerly FSIS Form 9060-3), Review and Evaluation Staff Program Review Worksheet, with an expanded glossary.

IV. ABBREVIATIONS

The following will be used in an abbreviated form in this directive:

FSIS	Food Safety and Inspection Service
MPIO	Meat and Poultry Inspection Operations
R&E	Review and Evaluation Staff
PRO	Program Review Office
ILR	Inspection Location Reports
IIC	Inspector in Charge
REIS	Review and Evaluation Information System

V. PURPOSE AND SCOPE OF REVIEWS

A. **Purpose.** R&E conducts basis reviews, special projects, and special reviews to provide information to improve FSIS program design, execution, and management.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, IFO, AID, TRA, ABB, R&E

OPI: Review and Evaluation Staff

B. **Scope.** Any FSIS program, operation, or activity may be reviewed. **Basic reviews** monitor the overall effectiveness of the inspection program. **Special projects** provide an indepth examination of a specific program area, inspection technique, or other management concern; and **special reviews** focus on specific kinds of locations. Among the methods used to collect and evaluate information are on-site visits, interviews, examination of records, and sampling of products for laboratory analysis.

VI. DESCRIPTION OF BASIC REVIEWS

A. Basic reviews evaluate inspection program effectiveness at the FSIS circuit level. Reviews are conducted at inspection locations to measure program operations at 11 critical control points. These are:

1. Facilities, equipment, water supply, and sewage disposal,
2. Sanitation of facilities and equipment/personal hygiene,
3. Ante-mortem, post-mortem, and dressing procedures,
4. Edible product handling procedures,
5. Total quality control programs, partial quality control programs, acceptable quality level programs, and net weight programs,
6. Pest control, including rodenticides and insecticides,
7. Control of inedible and condemned material,
8. Control of product, ingredients, formulation, procedures, and labeling,
9. Control of retained/returned/restricted product,
10. Nonfood chemicals, and
11. Testing and sampling for residues.

B. **Review Officers of the PRO, R&E,** conduct reviews of MPIO circuits and report positive and negative findings as prescribed in paragraphs VI. and VII.

C. **FSIS program officials** are responsible for taking necessary corrective actions on causes of deficiencies.

VII. CONDUCT OF BASIC CIRCUIT REVIEWS

A. **Action Taken Before Review.**

1. **R&E will:**

a. Randomly select circuits and locations for review, while maintaining a regional balance of circuits and ensuring the review of at least one inspection location for each IIC.

b. Notify FSIS Regional Directors when reviews are scheduled within their regions.

c. Discuss review arrangements with FSIS circuit and area supervisors before conducting reviews at inspection locations.

2. **MPIO Field Supervisors** will supply reviewers with information concerning inspection locations when requested and will participate in entrance conferences.

B. **Inspection Location Visits.**

1. **R&E reviewers** will:

a. Explain the purpose of the visit to plant officials and to inspectors before the review.

b. Conduct reviews when product is being prepared or when enough product is available to adequately evaluate production processes.

c. Make notes on deficiencies on FSIS Form 1060-4, Review and Evaluation Staff Program Review Worksheet, to use with the glossary when summarizing information about findings. (See Attachments 1 and 2)

d. Discuss all deficiencies with the IIC and circuit supervisor, if present, before leaving inspection location.

e. Before leaving the circuit, return to inspection locations for which review information is incomplete. (Director, PRO, must approve.)

2. **IIC's or their designees** will accompany reviewers on reviews or be on duty in the location being reviewed.

VIII. BASIC REVIEW REPORTING

A. **Exit Conference.** The R&E reviewer(s) will hold an exit conference with FSIS circuit and area supervisors at the end of each circuit review to discuss findings. The conference may be conducted either by telephone or in person, depending upon travel costs or other circumstances.

B. **Inspection Location Reports.** Issued to refer serious problems at inspection locations for followup by FSIS. R&E will issue an ILR after considering the nature, extent, and degree of deficiencies found and the need for specific written documentation.

1. R&E will issue a preliminary ILR to the regional director.

2. Within 5 days of receipt of the preliminary ILR, the regional director will notify appropriate plant officials that an ILR has been issued.

3. The regional director will inform area and circuit supervisors to determine needed actions and followup on deficiencies.

4. R&E will issue final ILR's as part of the circuit summary.

5. Plant management may obtain a copy of the final ILR upon request to the regional director.

C. **Memorandum Reports.** Issued by reviewers through the PRO Director to appropriate Agency officials. Memorandum reports are used to flag inspection performance breakdowns, possible violations that may require Compliance followup, or areas requiring FSIS technical analysis.

D. **Circuit Summary Reports.** Issued by R&E to provide a summary of positive and negative circuit review findings and to evaluate the effectiveness of inspection controls in 11 critical control points. Reviewers will assign to basic circuit reviews one of the following ratings to each applicable critical control point within the circuit:

EXCELLENT - Evaluation of critical control point characteristics indicates that inspection implementation and monitoring are excellent. Significant achievements are documented to support this evaluation.

ACCEPTABLE WITH VARIATIONS - Evaluation of critical control point characteristics indicate that, with a few exceptions, inspection implementation and monitoring are adequate.

WEAK - Evaluation of critical control points characteristics indicate that inspection implementation and monitoring are weak. Deficiencies observed support this evaluation.

E. **Summary Reports.** Periodic analyses will be performed using statistics from basic review findings, summarizing patterns and trends. R&E will issue an annual report on circuit review results to the Administrator.

IX. ACTION ON BASIC REVIEW REPORTS OF DEFICIENCIES

IIC's will ensure that necessary corrective actions are taken and products protected. Circuit supervisors, area supervisors, and regional directors will follow up, as necessary. (See FSIS Directive 9020.1, Establishments Requiring Additional Inspection Effort.)

X. FOLLOWUP REVIEWS

When appropriate, R&E will conduct followup reviews to assess the level of improvement in circuit controls.

A. **Followup Review Criteria.** Circuits are selected for followup review, according to the following criteria:

1. The number and relative significance of ILR's and memorandum reports during the previous circuit review.

2. The nature, extent, and degree of loss of inspection controls as indicated by weak critical control points.

B. Scheduling, Conducting, And Reporting Followup Reviews

1. Recommendations for followup scheduling will be made at the time the circuit summary is prepared.

2. Followup reviews will normally be scheduled no sooner than 6 months after the initial review. FSIS officials will be advised of followup review plans.

3. Area supervisors will develop and maintain an action plan for correcting critical control points identified as weak on the previous review.

4. The Director, PRO, will obtain from the area supervisor a copy of the plan prior to the review. The plan will be used in assessing progress made in each critical control point identified as weak.

5. Reviewers will:

a. Review all locations that had an ILR, memorandum report, or numerous serious deficiencies on the initial circuit review.

b. Review a sample of plants not included in the previous review.

c. Use basic review methodology.

d. Prepare a circuit summary followup report assessing the progress made in each critical control point since the initial review.

XI. DESCRIPTION OF SPECIAL PROJECTS

A special project is a review, study, or analysis of an inspection procedure, regulatory requirement, or other specialized area requiring comprehensive or special attention. Project plans may call for special reviews at inspection locations, detailed interviews, collection of samples, document searches, or collection of additional data during basic reviews.

A. R&E is responsible for:

1. Planning and coordinating special project activities.

2. Developing an annual special project plan for each fiscal year.

3. Preparing project proposals and detailed plans for approval by the Administrator.

4. Conducting projects, analyzing data, and preparing reports.

B. All FSIS offices are responsible for providing information and assisting in planning projects and carrying out approved plans.

XII. CONDUCT OF SPECIAL PROJECTS

A. Anyone may suggest topics for special projects. R&E considers the suitability of the project in consultation with FSIS program and staff officials. R&E develops a proposal for approval by the Administrator and for information to the appropriate deputy administrators. The proposal states the need for a special project and the nature of the problem (if any) and briefly describes how to conduct the project, including assistance needed from other offices.

B. If the proposal is approved by the Administrator, R&E consults with appropriate FSIS officials and outside experts and develops a detailed plan to carry out the project. The detailed plan specifies project objectives, time frames, methodology, resource requirements, and reporting mechanisms. When the detailed plan is approved by the Administrator, R&E carries out the project. If changes to the plan are needed once the project is under way, the Director, R&E, will approve them and notify the appropriate FSIS officials.

C. Normally, R&E will propose no evaluation of new procedures or major program modifications until sufficient time has elapsed for full implementation.

XIII. SPECIAL PROJECTS REPORTING

R&E specifies in the project plan the type and distribution of interim and final reports of findings, conclusions, and recommendations. The Director, R&E, will keep the Administrator and other FSIS officials informed of the status of special projects.

XIV. DESCRIPTION OF SPECIAL REVIEWS

Occasionally, the Administrator or other FSIS officials may request R&E to conduct a special review. Special reviews may use basic review methods, but focus on a specific location(s), specific geographic area(s) or a specific kind of inspection.

XV. SPECIAL REVIEWS REPORTING

R&E will issue a memorandum report summarizing special review results to the Administrator and other interested inspection officials.

XVI. REVIEW AND EVALUATION INFORMATION SYSTEM

Information from basic reviews, special projects, and special reviews will be entered into a computer database - the REIS. The database generates reports and allows an analysis of review information.

XVII. ACCELERATED REFERRALS OR SPECIAL HANDLING

A. Problems found during basic reviews, special projects, or special reviews that require immediate corrective action or referral will be reported to the Director, PRO. (Examples of such problems are: inspection performance breakdowns; findings that suggest integrity problems involving FSIS employees; or findings that suggest adulterated products in distribution channels, criminal activity, or other irregularities that warrant followup by the Compliance Program or the Office of Inspector General. The Director, PRO, will discuss recommendations for accelerated reporting with the Director, R&E.

B. If the Director, R&E, concurs in a recommendation for expedited referral, R&E will notify the Administrator or other officials.

C. The provisions of FSIS Directive 4735.3 (8/20/84) Employee Responsibilities and Conduct apply.

Administrator

ATTACHMENTS
1-FSIS Form 1060-4
2-Expanded Glossary

ATTACHMENT 1

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
REVIEW AND EVALUATION STAFF

REVIEW AND EVALUATION STAFF PROGRAM REVIEW WORKSHEET

ESTABLISHMENT NO. | ESTABLISHMENT NAME

ESTABLISHMENT ADDRESS

DATE REVIEW COMPLETED | NAME OF INSPECTOR-IN-CHARGE | NAME OF ACCOMPANYING PLANT OFFICIAL

INSPECTION STATUS
☐ FEDERAL
☐ STATE
☐ T/A

TYPE OF OPERATION
☐ SLAUGHTER ☐ EXPORT ☐ RETAIL
☐ PROCESSING ☐ IMPORT ☐ CUSTOM S P B

INSPECTION COVERAGE
☐ NORMAL ☐ MINIMAL A U
☐ LIMITED A U

PROCESSING COMPLEXITY
☐ SIMPLE
☐ MEDIUM
☐ COMPLEX

POUNDS PROCESSED QUARTERLY
☐ RED MEAT _____
☐ POULTRY _____

METHOD OF SLAUGHTER
☐ TRADITIONAL
☐ OTHER *(Specify)* _____

HEAD SLAUGHTERED WEEKLY

BEEF	EQUINE	BUFFALO	SWINE	SHEEP	CALVES	GOATS

YOUNG CHICKENS	TURKEYS	GEESE	FOWL	DUCKS	OTHER *(Specify)*

MARKET AREA ☐ YES ☐ NO

FORMER IRE PLANT ☐ YES ☐ NO

STAFFING
☐ VMO ☐ FT ☐ PATROL
☐ FI ☐ FULLTIME ☐ NO. OF PLANTS % _____

DATE OF LAST IN-DEPTH REVIEW

APPROVED QC PROGRAMS
☐ TOTAL ☐ PARTIALS *(List)*

ADDITIONAL COMMENTS

AFTER CONSIDERING THE NATURE, EXTENT AND DEGREE OF DEFICIENCIES: ☐ ILR ISSUED ☐ NO ILR ISSUED

PRO CCP	ITEM NAME	ITEM CODE	ACC	VAR
	GENERAL			
1	Water potability	101		
1	Water supply and distribution	102		
1	Back-siphonage prevention	103		
1/2	Ice handling	104		
1	Sewage and waste material control	105		
6	Pest control	106		
1/2	Sanitation program documentation/PIP	107		
3/8	Marking and branding	108		
8	Label approval and use	109		
8	Import inspection procedures	110		
8	Export inspection procedures	111		
1	Security of accountable items	112		
10	Control of chemicals	113		
2	Personal hygiene practices	115		
1/2	Welfare facilities	116		
1/2	Dry storage areas	117		
2	Outside premises	118		
1/2	C/S/R facilities and equipment	119		
4	C/S/R product handling	120		
2	Transportation vehicles	121		
2	Maintenance and service areas	122		

REVIEW NOTES: Each note should reference the appropriate item code. Use additional sheets as needed.

FSIS FORM 1060-4 *(REVERSE)*

PRO CCP	ITEM NAME	ITEM CODE	ACC	VAR
	ANTEMORTEM			
1	Antemortem facilities and lighting	201		
1	Suspect facilities and lighting	202		
2	Sanitation	203		
3/11	Inspection procedures/dispositions/testing	204		
3/7	Control of suspects/condemned/deads	205		
1	Humane facilities and handling	206		
	POSTMORTEM			
1	Postmortem facilities and equipment/blueprints	301		
1	Lighting	302		
2	Sanitation	303		
3	Dressing procedures and presentation	304		
3	Cervical inspection procedures	305		
3	Viscera inspection procedures	306		
3	Carcass inspection procedures	307		
3	Retained carcass procedures	308		
3	Poultry reprocessing and salvage	309		
3	Postmortem reports	310		
3	Chilling/moisture control	311		
4	Viscera separation/giblet handling/insp	312		
5	Carcass and giblet AQL programs	313		
1	Retained product facilities	314		
9	Control of restricted products	315		
7	Condemned and inedible facilities	316		
7	Condemned/inedible product handling	317		
7	Destruction for food purposes	318		
3/11	Laboratory sampling/inplant residue monitoring	319		
	PROCESSING			
1	Facilities/blueprints	401		
1	Equipment	402		
2	Sanitation	403		
1	Lighting	404		
4	Product acceptability and handling	405		
5	Boneless meat reinspection	406		
8	Formulation control	407		
8	Acceptability of non-meat ingredients and packaging material	408		
8/9	Control of restricted ingred/products	409		
8	Processing controls (health)	410		
8	Processing controls (economic)	411		
8	Product identification	412		
5	Net contents control	413		
8/11	Sampling procedures	414		
8	Interpretation of laboratory results	415		
8	Processing reports	416		
9	Returned products facilities/handling	417		
9	Retained products facilities/handling	418		
7	Condemned and inedible facilities	419		
7	Condemned/inedible product handling	420		
7	Destruction for food purposes	421		
5	TQC systems	501		
5	PQC programs	502		

REVIEW NOTES: Each note should reference the appropriate item code. Use additional sheets as needed.

GLOSSARY - 3/18/86

101. Water Potability:

A. Current potability certificate, (public) (private)
B. Chlorinators automatic with malfunction device
C. Chlorine levels maintained as required
D. Nonpotable water supply separate from potable supply, and identified
E. Chlorine tests
F. Reuse water
G. Private well on premise and shown on blueprint
O. Other

102. Water Supply and Distribution:

A. Adequate pressure and quantities sufficient for all operating needs
B. Both hot and cold water available at well-located outlets
C. No dead-end pipelines
D. 180°F. water available for disinfection
O. Other

103. Back-flow Prevention:

A. Submerged water lines with functional vacuum breakers
B. Vacuum breakers on steam lines where needed
O. Other

104. Ice Handling:

A. Current potability certificate
B. Current potability certificate from outside supplier
C. Ice making equipment
D. Ice storage and handling
E. Reused ice
O. Other

105. Sewage and Waste Material Control:

A. Letter on file from authorities approving sewage system
B. Suitable and clean containers conveniently located throughout the plant for trash and similar wastes
C. Catch basins for grease recovery
D. Plant drainage, removal of liquid wastes
O. Other

106. Pest Control:

A. No evidence of flies
B. No evidence of rodents
C. Approved pest chemicals
D. Precautions taken to exclude vermin entrance
E. Rodenticide use
F. Insecticide use
G. Storage of pesticides
H. Pest control program
O. Other

107. Sanitation Program Documentation:

A. Sanitation deficiencies recorded on MP Form 455 as required

B. Documentation of corrective action taken on entries
C. Documentation reflects condition in plant
D. Responsible plant employees sign MP Form 455
E. Plant Improvement Program
O. Other

108. Marking and Branding:

A. Approved brands
B. Approved branding ink
C. The proper and legible marks of inspection are applied to all applicable products

D. Custom-exempt product marked "Not for Sale"
E. Carcass bears legible mark of inspection as it leaves the slaughter department

O. Other

109. Label Approval and Use:

A. Label approval
B. Label file
C. Labels used for products as approval intended
D. Vignette
E. Grade labeling
O. Other

110. Import Inspection Procedures:

A. Facilities approved for the type of import inspection conducted, with the approval document on file

B. Equipment required to conduct inspection
C. Inspection procedures (all TQI's completed)
D. All MP Forms adequately and correctly completed
E. Product disposition identified ("Inspected and Passed," or "Refused Entry")

F. All refused product handled in proper time frame
O. Other

111. Export Inspection Procedures:

A. Application
B. Product reinspection
C. Export certification
D. Legibility of export mark
E. Requirements for importing countries
O. Other

112. Security of Accountable Items:

A. Inventory export certificates and stamps
B. Inventory on mark of inspection brands
C. Inventory on official seals
D. Security of official marking devices
E. MP-403-7
O. Other

113. Control of Chemicals:

A. Approved chemical
B. Used for intended purpose
C. Identified with system acceptable to Circuit Supervisor

O. Other

115. Personal Hygiene Practices:

A. Wearing apparel (cleaned daily and of readily washable material)

B. No insanitary practices (tobacco, restroom visit, clean hands, etc.)

C. Product not handled by diseased persons
D. Handling ready-to-eat product
O. Other

116. Welfare Facilities:

A. Janitorial service and sanitation
B. Locker inspection
C. Functional toilets and urinals
D. Hand towels, soap and toilet tissue
O. Other

117. Dry Storage:

A. Housekeeping
B. Non-meat food items stored on racks 12 inches off floor, or closely piled and frequently moved.

C. Non-food chemicals not commingled with food items
D. Adequate space
E. Avoid the accumulation of unnecessary or unused equipment in storage or working area

O. Other

118. Outside Premises:

A. Properly surfaced
B. Properly drained
C. Clean and orderly
D. No accumulation of debris
O. Other

119. C/S/R Facilities and Equipment:

A. Facilities adequate for types and quantity of products handled

B. In state of good repair
C. Overhead structures free of possible contamination source

D. Equipment suitable for intended purpose and constructed for easy cleaning

E. Equipment cleaned free of all residue and foreign material daily

F. Equipment used to process custom exempt product is cleaned and sanitized before processing inspected product

G. Effective measures are taken to prevent contamination of product from dripping condensation

O. Other

120. C/S/R Product Handling:

A. Hanging carcasses are not allowed to contact fixed object or containers, or exposed product stored beneath carcasses in coolers or holding areas

B. Products are suitably protected from contamination
C. Good warehousing is practiced to prevent damage to or contamination of containers

D. Custom exempt and retail exempt product properly identified and kept separated from inspected product

O. Other

121. Transportation Vehicles:

A. Vehicles are in good repair to protect the type of product to be transferred

B. Vehicles are clean and free of objectionable odors and foreign materials

O. Other

122. Maintenance and Service Areas:

A. Adequate housekeeping and sanitation are vital to prevent nuisances

B. Boilers are adequately isolated from edible product departments

O. Other

201. Ante-mortem Facilities and Lighting:

A. Adequate facilities to conduct ante-mortem inspection and protect animals from pain or injury

B. A minimum of 10 f.c. is present in the area where and when routine inspection is performed

O. Other

202. Suspect Facilities and Lighting:

A. Separate paved and drained pen under weathertight roof

B. Identified as "U.S. Suspect"

C. Facilities for storage of supplies such as thermometers, suspect and condemned tags, suspect cards, tagging pliers, etc. are conveniently available

D. Restraining device available for taking temperature of animals and close examination

E. At least 20 f.c. available in all areas of suspect pen

O. Other

203. Sanitation:

A. The livestock or poultry handling areas are free from accumulation of manure, feathers, and other debris or conditions that may create a nuisance

O. Other

204. Inspection Procedures/Dispositions:

A. Competent establishment employee available for moving, sorting, restraining, and identifying animals

B. Animals observed at rest and in motion both sides on the day of slaughter

C. Approved delayed slaughter or alternate procedures

D. Poultry ante-mortem inspection is made on the day of slaughter to the extent necessary to detect disease and/or other conditions

204. Inspection Procedures/Dispositions (Continued):

E. All animals showing signs of disease are separated and examined by a veterinarian

F. Dispositions are made in accordance with applicable regulations

G. Pen card will accompany animals to slaughter to certify ante-mortem was conducted

H. Live animal residue testing
O. Other

205. Control of Suspects/Condemned/Deads:

A. Suspects are properly identified and segregated
B. Suspects slaughtered separately from regular passed animals

C. Condemned meat animals are tagged "U.S. Condemned," killed and tanked and/or effectively denatured

D. Condemned poultry including DOA's are placed in containers labeled "U.S. Condemned" and effectively denatured

O. Other

206. Humane Facilities and Handling:

A. Handling disabled animals
B. Only proper implements are employed to drive animals
C. Animals have access to water and feed when/as required

D. Approved stunning methods

O. Other

301. Post-mortem Facilities and Equipment:

A. Floors are impervious, in good repair, and properly drained

B. Walls and ceilings are impervious, smooth, and in good repair

C. Adequate facilities to ensure proper carcass and product preparation

D. Adequate inspection facilities and equipment are provided

E. Formal equipment approval as required
F. Soap and towels provided at all handwashing stations
G. Adequate facilities provided for retained carcasses and parts pending disposition

301. Post-mortem Facilities and Equipment (Continued):

H. Sanitizers are available and of appropriate size to effectively sanitize contaminated equipment

I. Approved blueprints and specifications are up-to-date

O. Other

302. Lighting:

A. A minimum of 50 f.c. of shadow-free lighting at the inspection surfaces of head, viscera, and carcass

B. Carcass cooler 10 f.c. at level of carcass front shank

C. Offal coolers 20 f.c. at lowest level of open product storage

D. 50 f.c. at packing and reinspection areas

E. The overall intensity of artificial illumination in workrooms should be no less than 30 f.c.

F. Protective shield on light bulbs over exposed product

O. Other

303. Sanitation:

A. Effective plant preoperative sanitation program

B. Inspection monitoring of plant's sanitation program

C. Walls and floors are maintained in a sanitary manner

D. Ceilings and overhead structures are free of dust, peeling paint or plaster, rust, leaks, etc.

E. Equipment is maintained in a clean and sanitary condition during operations

F. All equipment used in dressing diseased suspect or retained carcasses is cleaned and disinfected before use on other carcasses

G. Equipment such as brisket saw, dehorning device, weasand rod, swine head dropping knife, etc. are cleaned and disinfected after each use

H. Equipment used to handle custom-exempt product is thoroughly cleaned and disinfected before handling of inspected product

I. Precautions are taken to prevent contamination of product from dripping condensate

J. Required viscera truck cleaning sanitizing area being used

O. Other

304. Dressing Procedures and Presentation:

A. Positive measures are taken to assure that carcasses are dressed and handled in a manner that results in minimum contamination of edible tissues

B. The identity of all carcasses and parts and accompanying identifying devices is maintained until post-mortem inspection is completed

C. Carcasses and parts are consistently presented in a manner that facilitates efficient inspection

D. Contaminated tissue is trimmed prior to final wash

O. Other

305. Cervical Inspection Procedures:

A. All observations, palpations, and incisions are performed as specified in the MPI Manual or other applicable instructions for the species slaughtered

B. Diseased or contaminated heads are condemned or retained as appropriate

C. Corresponding carcass is retained for veterinary examination when pathological conditions are found

O. Other

306. Viscera Inspection Procedures:

A. All observations, palpations, and incisions are performed as specified in MPI Manual or other applicable instructions for the species slaughtered

B. Meat - Condemnations by food inspector of contaminated organs or those containing localized lesions are in accordance with appropriate regulations, based on accurate interpretations of findings, and authorized by the veterinarian

C. Meat - Carcasses including heads and viscera are retained for veterinary disposition when appropriate

D. Poultry - Dispositionsare proper and made in accordance with applicable regulations

E. Poultry - Questionable birds are retained for examination by a veterinarian

O. Other

307. Carcass Inspection Procedures:

A. All observations and palpations are performed as specified in the MPI Manual or other applicable instructions for the species slaughtered

B. Meat - Carcasses that are grossly contaminated, bruised, or have other abnormal conditions are retained for trimming or examination by a veterinarian as appropriate

C. Poultry - Dispositions are proper and made in accordance with applicable regulation

D. Questionable birds are retained for examination by a veterinarian

O. Other

308. Retained Carcass Procedures:

A. Meat - Carcasses retained for trimming are thoroughly examined to determine required trimming has been accomplished before the carcass is released

B. Veterinary examinations and dispositions are based on accurate diagnosis and in accordance with applicable regulations

C. Carcasses are retained pending laboratory finding when appropriate

D. Positive control over retained carcasses and parts including use of retained tags and security devices is maintained

E. Poultry - Hangback procedures are uniform and in accordance with established policy

F. Poultry - Examinations are thorough and result in uniform dispositions in accordance with applicable regulations

O. Other

309. Poultry Reprocessing and Salvage:

A. Adequate facilities and personnel are available
B. Salvage and/or reprocessing operations are conducted in accordance with procedures approved by the Area Supervisor

C. Salvage and/or reprocessing is conducted in a sanitary manner

O. Other

310. Post-mortem Reports:

A. FSIS 9300 series and other appropriate reports are filed timely and accurately

B. MP 403-7 completed on plant request by VMO
C. Poultry post-mortem reports are filed timely and accurately

O. Other

311. Chilling/Moisture Control:

A. Meat - Special chilling procedures such as intermittent spray systems are approved and conducted in accordance with such approval

B. Poultry - Carcasses, parts, and giblets are chilled by an approved method meeting all time/temperature and water requirements

C. Chilling is accomplished in compliance with approved moisture procedures

D. Monitoring reports are accurate and complete
E. Product properly chilled immediately after salvage operation

O. Other

312. Viscera Separation/Giblet Handling/Inspection:

A. Separation and handling are conducted in a sanitary manner

B. Product is not accumulated before required trimming, cleaning, etc.

C. Community product tanks are limited to clean products only

D. Edible offal products are properly drained and conditioned before packing or used as ingredient in food products

O. Other

313. Carcass and Giblet AQL Programs:

A. Adequate facilities and competent personnel are provided

B. Sample selection, examination, defect classification, actions taken, and documentation are accomplished as required

C. Monitoring of plant programs is done in accordance with applicable instructions and guidelines

O. Other

314. **Retained Product Facilities:**

A. Properly identified facilities of size commensurate with need are provided to maintain security of retained product pending disposition. Such facilities provide appropriate refrigeration for the retained product

O. Other

315. **Control of Restricted Products:**

A. "Passed for Cooking" under direct control of a program employee until the applicable treatment is accomplished

B. Passed for refrigeration or heating under direct control of a program employee until the applicable treatment is accomplished

O. Other

316. **Condemned and Inedible Facilities:**

A. Facilities for handling condemned and inedible material are separate from facilities for edible products and maintained in an acceptable sanitary manner

B. Facilities adequate for the quantity of material being handled

O. Other

317. **Condemned/Inedible Product Handling:**

A. All condemned materials are immediately marked "U.S. Condemned" or placed in a watertight metal container labeled "U.S. Condemned"

B. All containers for inedible products are conspicuously identified

C. Sanitary practices preclude cross contamination from inedible department to edible product

D. All salvage of condemned and/or inedible product for animal food is conducted in accordance with applicable established rules

E. Control of undenatured inedible product intended for export as edible product

F. Letters in file from state officials approving the removal of condemned and inedible material

317. Condemned/Inedible Product Handling (Continued):

G. Handling unborn animals is done in enclosed area secured with Government security, or under inspector's visual control.

O. Other

318. Destruction for Food Purposes:

A. All condemned products are maintained under direct inspectional control until properly destroyed for human food purposes

B. All condemned and inedible product is effectively treated to preclude its future diversion to human food use

O. Other

319. Laboratory Sampling and Inplant Residue Monitoring

A. Samples for diagnostic tests are submitted in a timely and accurate manner in accordance with applicable instructions

B. STOP inplant sampling procedures conducted as required

C. CAST inplant sampling procedures conducted as required

D. Supplies are in sufficient quantity, acceptable for use, and properly stored

E. The incubator is suitably located, properly calibrated, useable, and kept under security when in use.

F. Facilities are suitable for inplant testing, sample collecting, and preparation for shipment

G. Samples for biological residue and chemical analysis submitted in accordance with FO instructions

O. Other

401. Facilities:

A. Floors are impervious, in good repair, and properly drained

B. Walls are impervious, smooth, and in good repair

C. Ceilings and other overhead structures are moisture resistant and in good repair

401. **Facilities (Continued):**

D. Rails are at least two feet from stationary objects and are of sufficient height to prevent contact of product with floor or other structures

E. Towel and soap dispensers are provided at all hand-washing facilities

F. Suitable and adequate racks or reels for storing the clean-up hoses when not in use

G. Handwashing facilities are available in all processing rooms

H. Overly congested conditions avoided
I. Approved blueprints are up to date
O. Other

402. **Equipment:**

A. All product handling equipment has received design and material approval as required

B. Tables, chutes, and edible product containers are constructed of rust-resistant material and in good repair

C. Cutting boards are of an acceptable material, removable, as small as practical, and in good repair

D. Product zones of equipment are smooth, readily cleaned, and accessible for inspection

E. Exposed product conveyor belts in good repair
F. Equipment installed in accordance with approved blue prints

G. Compressed air that contacts product and/or equipment is filtered before entering compressor, air storage tanks have a drain, and water and oil traps between storage tank and point of use

H. Facilities provided for product reconditioning and identified as such

O. Other

403. **Sanitation:**

A. Effective plant preoperative sanitation program
B. Inspection monitoring of plant's sanitation program
C. Walls and floors are clean
D. Ceiling and overhead structures are free of dust, peeling paint, scaling plaster, rust, leaks, etc.

403. **Sanitation (Continued):**

E. All product handling equipment is maintained in a clean condition including a thorough daily cleaning to remove all residue of fat, blood, and other foreign materials

F. Applicable temperature and/or mid-shift cleanup requirements are met

G. Mid-shift cleanup and sanitizing of required equipment in heat-processed product areas

H. Appropriate and effective measures are taken to prevent contamination of product from dripping condensate

I. Equipment used to handle custom-exempt product is thoroughly cleaned and disinfected before handling of inspected product is resumed

J. Operational sanitation
O. Other

404. **Lighting:**

A. Well distributed and good quality lighting (minimum of 20 f.c.) is present in work areas

B. Light intensities meet official minimum standards at inspection points

C. Glass fixtures suspended over product are adequately protected to prevent product contamination if broken

O. Other

405. **Product Acceptability and Handling:**

A. All product received bears legible marks of inspection or is packed in properly labeled containers

B. Incoming product is clean and wholesome
C. All product is handled and stored in a manner that effectively prevents contamination and/or spoilage

D. Hanging carcasses are not allowed to contact fixed objects or containers

E. Lugging and other handling of exposed product is conducted in a sanitary manner - Use of second-hand container

F. Products are suitably protected from contamination
G. Good warehousing is practiced to prevent damage to or contamination of containers

405. **Product Acceptability and Handling (Continued):**

H. Accidentally contaminated products are handled in an approved manner

I. Custom-exempt and/or retail-exempt product, if any, is properly identified and kept separate from inspected product

J. Work schedule in file, signed by plant management, outlining all exempt retail activities and hours of operation.

K. Receiving records are kept current and accurate, and reinspection is done as required

O. Other

406. **Boneless Meat Reinspection:**

A. Adequate facilities and competent personnel are provided

B. Sample selection, examination, defect classification, and actions taken are within the applicable procedures and guidelines

C. Documentation and/or monitoring of plant programs are in accordance with applicable instructions and guidelines

D. On-line procedure approved by Regional Director
O. Other

407. **Formulation Control:**

A. All formulas and formulating procedures are readily available for review by operating personnel and inspectors

B. Meat and meat by-products are properly prepared before use

C. Meat types and quantities are in accordance with published standards and label declarations

D. Nonmeat materials are not added to product in excess of established limits

O. Other

408. **Acceptability of Nonmeat Ingredients and Packaging Material:**

A. Supplies of nonmeat ingredients are stored in an acceptable manner that precludes contamination

B. Only clean, unadulterated mixtures are used

408. Acceptability of Nonmeat Ingredients and Packaging Material (Continued):

C. Letters of guaranty are on file for applicable products or dairy products produced in USDA plant or labeled as "Food Grade" or "FCC"

D. Letters of guaranty are on file for packaging material

O. Other

409. Control of Restricted Ingredients/Products:

A. Restricted materials such as binders, extenders, etc. are stored in an acceptable manner with current and accurate inventory records maintained as applicable

B. Use of such materials is effectively controlled by responsible personnel

C. "Passed for Cooking" and other restricted products are under the direct control of a program employee or under lock or seal until applicable treatment is accomplished

O. Other

410. Processing Controls (Health):

A. Health related restricted ingredients e.g., nitrites, are controlled according to established standards

B. All applicable products are treated to destroy trichinae as required and have controls in place to certify treatment (inventory and security charts, etc.)

C. All heat processed poultry reach required temperature prior to removal from cooking medium

D. Cooked beef and roast beef are prepared in accordance with requirements

E. All processing, incubation, and coding requirements for canned products are met - letter from canning authority on file

F. Canned product failing the incubation test is handled in accordance with established procedures if shipment prior to end of incubation is done it is approved by the Circuit Supervisor or Inspector-in-Charge

G. All handling requirements for heat processed ready-to-eat products are met

H. Hand sanitizing facilities are available and in use
I. All pH requirements are accomplished
O. Other

411. Processing Controls (Economic):

A. Uniform procedues for controlling cured meats, i.e., pump percentage, processing time-temperature, cooler shrink, etc., are in use to produce a product in compliance with regulations and standards

B. Uniform procedures are being used to prepare sausage products in compliance with published standards

C. Mixtures of animal and/or animal and vegetable fats are produced in compliance with published standards

D. Monitoring tenderizing with enzyme and marination
O. Other

412. Product Identification and Processing Records:

A. All ingredients, mixtures, emulsions, finished products, etc., are identified through all phases of processing

O. Other

413. Net Contents Control:

A. A systematic and effective program to verify net contents is in effect

B. Effective net weight checks are done on a regular basis

C. Equipment, i.e. scales, table, etc., are available for the inspector to take net weights

O. Other

414. Sampling Procedures:

A. Sampling of products and ingredients to verify compliance is conducted in accordance with established guidelines and instructions

B. Samples submitted are appropriate, timely, representative, and properly identified

C. Sampling and checking of inplant controls (i.e., cutout tests, water in fresh sausage, etc.) are conducted on a regular basis

D. Laboratory forms are accurately and completely filled out

E. Samples held under security
F. Sampling for biological residues
G. Species identification
O. Other

415. Interpretation of Laboratory Results:

A. Laboratory results are interpreted in accordance with published standards or criteria - corrective action taken on noncompliant product

B. Returned laboratory results properly recorded
O. Other

416. Processing Records:

A. MP 404 Quarterly Production Reports are accurate and submitted in an accurate and timely manner

B. MP 536 Monthly Reports of Inspected Poultry are submitted in an accurate and timely manner

O. Other

417. Returned Products Facilities/Handling:

A. A suitable area for receiving returned goods has been designated by the IIC

B. Returned goods are received only into the designated area

C. Returned goods are not diverted to other areas until they are released by the inspector

D. Proper disposition of returned goods is made by the inspector

O. Other

418. Retained Products Facilities/Handling:

A. Properly identified facilities of a size commensurate with need are provided to maintain security of retained product pending disposition

B. "Passed for Cooking" and other restricted products are under direct control of a program employee or under lock or seal until the applicable treatment is accomplished

C. Appropriate and properly completed forms are used when retained or restricted product is shipped between official establishments

O. Other

419. Condemned and Inedible Facilities:

A. The facilities are adequate for the quantity of materials being handled

B. Facilities for handling condemned and inedible materials are separate from facilities for edible products

419. Condemned and Inedible Facilities (Continued):

C. Equipment and containers are clean
D. Entrance of insects and rodents is prevented
E. Good housekeeping is maintained including elimination of potential vermin hiding places, and frequent removal of grease, blood, meat scraps, etc.

O. Other

420. Condemned/Inedible Product Handling:

A. All condemned products are placed in watertight containers labeled "U.S. Condemned."

B. All containers for other inedible products are conspicuously identified

C. Sanitary practices preclude cross-contamination from inedible departments to edible product

D. All salvage of condemned and/or inedible products for animal food is conducted in accordance with applicable established rules

E. Letter in file from State officials certifying that removal of inedible and condemned material is acceptable

O. Other

421. Destruction for Food Purposes:

A. All condemned products are maintained under direct inspectional control until properly destroyed for human food purposes

B. All condemned and inedible product is effectively treated (using an approved method) to preclude its future diversion to human food use

C. Undenatured inedible and condemned materials intended for animal food are handled in accordance with established guidelines and procedures

O. Other

501. Total Quality Control (TQC) Systems:

A. Approved TQC system/amendments on file
B. TQC system under security
C. Plan of Inspection (PI) properly completed and adequate

D. PI schedule properly completed and adequate
E. MPI log properly completed and correct
F. System revised as needed

501. Total Quality Control (TQC) Systems (Continued):

G. A Corrective Action/Termination Folder is maintained according to instructions

O. Other

502. Partial Quality Control (PQC) Programs:

A. PQC programs approved by the proper authority are on file in MPI inspector's office

B. PQC programs are in place where required by regulations

C. PQC programs are implemented as approved, including corrective action where required

D. Records from PQC program are timely, accurate, complete dated, signed, and readily available to MPI inspector

E. PQC programs are reviewed and updated when needed in accordance with plant activities and MPI policies

O. Other

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 4	11-13-86

I PURPOSE

This document transmits three amendments to FSIS Directive 7220.1, Revision 1, dated 8/1/86.

II CHANGES

Insert Policy Memos 074A, 085A and 101 in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III CANCELLATIONS

A. Policy Memo 085 is cancelled.

Portions of Policy Memo 085 dealing with Nutrition Labeling Verification (NLV) are cancelled by 085A. The portions of Policy Memo 085 that deal with exemptions from maintaining NLV procedures are included in Policy Memo 074A.

B. This change transmittal sheet is cancelled when contents have been incorporated in FSIS Directive 7220.1, Revision 1, dated 8/1/86.

Margaret O'Glover

Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Enclosures

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, ABB, TRA

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

ATTACHMENT 1
11-13-86

NOV 4 1986

To: Branch Chiefs, SLD

Policy Memo 074A

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Margaret O'K Glavin

Subject: Exemptions from Maintaining Nutrition Labeling Verification (NLV) Procedures or Partial Quality Control (PQC) Programs

ISSUE: Under what conditions are Nutrition Labeling Verification (NLV) Procedures or Partial Quality Control (PQC) programs for nutrient related information not required?

POLICY: This policy memo replaces those portions of policy memo 085 that identify conditions under which a company may be exempt from maintaining NLV procedures or PQC programs for nutrient related information (including sodium information and claims about fat, salt and lean content) on product labeling. There are four criteria under which a company may be exempt from maintaining such procedures or programs:

1) Certain standardized products, e.g., ground beef (319.15(a)), hamburger (319.15(b)), fabricated steak (319.15(d)), fresh pork sausage (319.141), fresh beef sausage (319.142), cooked sausages (319.180), margarine (319.700), or other products for which the standard contains a fat restriction, may be exempt from NLV procedures or PQC programs for labeling. In order to be eligible for an exemption on this basis, the product must be formulated to contain approximately the amount of fat permitted by the standard. For example, a lower fat product, i.e., a product that is formulated to meet the guidelines for lower fat products, would not be exempt on this basis. At least three analytical values (ideally performed on composites of 12 for each nutrient declared on the label must be submitted at the time of label approval so that appropriate label declarations may be determined. Sodium information on labeling of these products may not be exempt under this criterion.

2) Products for which an adequate basis exists from a recognized reference source, such as the recent (since 1976) revisions of Agriculture Handbook No. 8 -- Composition of Foods, may be exempt from NLV procedures or PQC programs for labeling. Generally, only minimally processed products

containing few ingredients will qualify for an exemption under this criterion. The producer must identify the Handbook entry to which his product is compared and provide analytical data to demonstrate that the Handbook entry is representative of his product.

3) Products for which the nutrient content may be calculated from the nutrient content of the product's individual ingredients may be exempt from NLV procedures or PQC programs for labeling. This criterion will generally apply only to products containing few ingredients and which are composed of ingredients listed in recognized reference sources on nutrient composition, such as the recent (since 1976) revisions of Agriculture Handbook No. 8 -- Composition of Foods. The producer must identify the Handbook entries used to calculate the nutrient content of the product and provide analytical data to demonstrate that the calculated nutrient content accurately represents the nutrient content of his product.

4) Products for which a sufficient data base exists to assure that the label reflects and will continue to reflect the nutrient content of the product may be exempt from NLV procedures or PQC programs for labeling. Such a data base must be composed of at least 30 individual values per nutrient, from analyses performed on 30 representative units of product, with each unit of product being from a different production lot. The data must show that the mean value of the 30 samples is at or below the label value for calories, fat, carbohydrate, sugars, cholesterol, fatty acids, and sodium, and at or above the label value for all other nutrients. In addition, the standard deviation of the data must not exceed 25 percent of the average value. These data may have already been accumulated under previous control programs, or may be collected solely to apply for an exemption. Other sampling plans which provide at least equal assurance that the label reflects and will continue to reflect the nutrient content of the product may be submitted to the Standards and Labeling Division for consideration.

Processors who wish to be exempt from maintaining NLV procedures or PQC programs according to the provisions of this policy memo, must clearly indicate their request in writing to the Standards and Labeling Division. Requests for exemptions by foreign producers must be directed to the Director of Foreign Programs. If the exemption is granted, the processor will be notified in writing and a copy of the letter sent to the inspector and the Regional Office.

When an exemption is granted, the processor remains obligated to provide annual verification data for all exempt products produced at each establishment covered by the exemption. The data should be

sent through the inspector-in-charge to the Standards and Labeling Division no later than one year from the date the exemption was granted or the last verification data were submitted. These data should consist of the results of a single analysis per nutrient performed on a sample taken from a composite of 12 ready-to-sell units, randomly selected from 12 consecutive production lots. If 12 lots are not produced within one calendar year, then samples should be taken proportionately from the number of lots actually produced. Other data which provide at least equal assurance of the continued accuracy of the labeling may be substituted.

Whenever the processing procedures or formulation for PQC or NLV exempt products are changed, the exemption will no longer be in effect unless the producer can demonstrate that the changes do not affect the nutrient declarations on the labels. The processor may submit the results of a single analysis for each declared nutrient, performed on a composite of 12 ready-to-sell units randomly selected from 12 consecutive production lots to the Standards and Labeling Division for a decision about whether the exemption may remain in effect. Other information that assures that the changes are not substantive may also be acceptable.

RATIONALE: This policy memo is issued in part for the purpose of clarifying the difference between Nutrition Labeling Verification (NLV) procedures and exemptions from maintaining these procedures.

The option of being exempt from maintaining NLV procedures or PQC programs has been available for some time, particularly for those standardized products that are uniform in nature and for which other regulatory controls (e.g., monitoring of fat and moisture levels) are sufficient to assure the continued accuracy of nutrition information. This criterion does not apply to products formulated to have lower fat content than permitted by the standard because regulatory monitoring of fat content will only verify that the fat content restriction has not been exceeded. These controls are not intended to verify the accuracy of label declarations. Sodium content information is not included within this criterion for exemption because the types of controls that exist for these standardized products do not include monitoring of the sodium content.

Because it is the policy of the Agency to identify methods to reduce the burden to processors of providing nutrient related information on labeling and to encourage the use of such labeling, additional criteria for exemptions from maintaining NLV procedures or PQC programs are included. The criteria involving the use of recognized reference sources were first identified in Policy Memo 049C, and are considered equally applicable to other nutrients as to sodium.

Finally, the Agency recognizes that when a product has been produced for some time, the variability in the nutrient content of that product usually decreases, mainly because of greater control and experience on the part of the producer. In these cases, continuing to require frequent analyses of the product is inefficient and unnecessary for the producer and for the Agency.

United States Department of Agriculture

Food Safety and Inspection Service

ATTACHMENT 1
11-13-86

NOV 4 - 1986

To: Branch Chiefs, SLD

Policy Memo 085A

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Margaret O'K. Glavin

Subject: Nutrition Labeling Verification (NLV) Procedures

ISSUE: What is required to assure the continued accuracy of nutrition labeling (including sodium information) and all other nutritional claims including fat, lean, protein, calorie, salt and cholesterol content?

POLICY: This policy memo replaces those portions of policy memo 085 dealing with Nutrition Labeling Verification (NLV) procedures. Those portions of policy memo 085 that deal with exemptions from maintaining NLV procedures are included in policy memo 074A.

The Agency has required a Partial Quality Control (PQC) or Nutrition Labeling Verification (NLV) procedure to verify the continued accuracy of any nutrition related labeling information, e.g., nutrition and/or sodium labeling, claims about fat, salt, and/or lean content, etc. The continued accuracy of all such information will be verified by NLV procedures, with a gradual phase-out of PQC programs. This policy memo identifies the requirements of the NLV procedure and provisions for conversion of existing PQC programs to NLV procedures. The general guidelines enclosed with this Policy Memo are an overview of NLV procedures. Additional requirements, specific to a particular product, are available from the Regional Offices.

We encourage the immediate voluntary conversion of current PQC programs to NLV procedures and the amendment of current Total Quality Control (TQC) Systems to include these NLV guidelines. New programs or amendments to existing PQC programs or TQC systems (e.g., addition of a product to an existing PQC program, changes in formulations or nutrient declarations, etc.) submitted after 6 months from the date of this Policy Memo must be submitted as NLV procedures. The procedures should be prepared according to the attached guidelines, and must be approved by the Regional Director or Director of Foreign Programs, as appropriate, before labeling may be used. TQC Systems will continue to be approved by the Processed Products Inspection Division.

RATIONALE: There have been growing concerns that the requirements of PQC programs for nutrient content declarations on labeling are unnecessarily burdensome. As such, the Agency permitted the optional use of NLV procedures, which do not include all the essentials of a quality control program, but which satisfy the Agency need to verify that labeling is reasonably accurate. The Agency has continued to evaluate the effectiveness of NLV procedures and has determined that these procedures are adequate to verify the accuracy of nutrient content information on labels.

The Agency has determined that proper tracking of nutrient content verification data can not be done efficiently when two different kinds of programs are in use. The use of two kinds of programs is confusing to industry and complicates the task of the Inspector to assure that some type of program has been approved before use of the labeling. Because NLV procedures utilize the first-hand knowledge of the Regional Office or Foreign Programs Division more directly than PQC programs, are more cost effective than PQC programs, and because NLV procedures are effective in verifying the accuracy of nutrient content information on labeling, the Agency has determined that NLV procedures will be used in place of PQC programs for nutrient-related labeling information.

Enclosure

FSIS GUIDELINES FOR NUTRITION LABELING VERIFICATION (NLV) PROCEDURES

A. GENERAL

1. Products subject to this guideline are those bearing labeling with information about sodium and/or other nutrients and for which a Nutrition Labeling Verification (NLV) procedure is deemed necessary at the time of label approval. There are no special criteria for sodium information under NLV procedures--testing and compliance are the same for all nutrients.

2. Each plant for which an NLV procedure is needed must have the procedure approved by the Regional Director before using the labeling. Procedures should be forwarded through the inspector-in- charge. NLV procedures for foreign establishments must be forwarded through the Head of the Foreign Meat Inspection System and be approved by the Director of Foreign Programs. When an NLV procedure is approved, a copy of the approval letter will be sent to the Standards and Labeling Division (SLD). A copy of the procedure itself should not be sent. When SLD grants final approval of a label, a copy of the label will be sent to the Regional Office or Director of Foreign Programs.

3. The NLV procedure must:

   a. specify the applicable establishment number,

   b. list the products covered, the container sizes for each, the serving size, and label declaration for each nutrient (or copies of labels),

   c. in the case of "lite," lean and fat claims for nonmanufactured meat and poultry products, standards such as Yield Grade, AMS Schedule G3 or fat trim specifications must be clearly listed, and

   d. indicate that all NLV records/information will be available to the inspector for at least 1 year.

B. CHECKS OF FORMULATION OR COMPONENTS

1. Describe how the ingredients or components that will affect nutrient content (e.g., salt, fat, etc.) are checked and at what frequency. The weight or some other check of at least one ingredient that will affect nutrient content, or that comprises a major proportion of the product, should be determined at least once per shift. This check may require analysis of a major component, e.g., fat, protein, moisture, etc, or the check may be based on physical measurements such as Yield Grade, fat thickness, etc. List limits for each ingredient or component. The accuracy of scales or meters may also need to be checked.

2. Copies of all forms used in documenting the described checks, etc., must be submitted with the NLV procedure.

3. Describe what actions are taken when prescribed limits are exceeded.

C. FINISHED PRODUCT ANALYSES

1. SAMPLING:

Describe how samples of finished production units will be selected by using random sources to choose at least 12 units, one from each of 12 consecutive production lots (a lot being a single shift's production), during the sampling period (quarterly, semi-annually, annually). If 12 lots are not produced within the time frame, then the 12 individual units should be randomly selected from whatever number of consecutive lots are produced during the sampling period. The NLV procedure must include provisions for notifying the assigned inspector in advance of the sample selection of all products covered by the procedure.

The product units will be composited and analyzed for all nutrients declared on the label (one analysis per nutrient). Sample preparation will usually involve grinding the 12 product units together three times. Subsample size may vary depending on the capabilities of the laboratory. All analyses will be performed in accordance with "Official Methods of Analysis" of the Association of Official Analytical Chemists (AOAC), the "Chemistry Laboratory Guidebook" of the Chemistry Division, Food Safety and Inspection Service (FSIS), or by an alternate method approved by the Chemistry Division, FSIS.

D. FREQUENCY OF ANALYSIS

Level I: Each product is sampled as described above and analyzed once each calendar quarter.

Level II: Each product is sampled as described above and analyzed once each 6-month period.

Level III: Each product is sampled as described above and analyzed once each year.

Following 1 year, during which analyses from Level I sampling are within the analytical criteria specified below, the processor may shift to the Level II sampling plan. If some nutrient levels are not in compliance, SLD will require the processor to adjust the label declaration or take other necessary corrective action and to continue with Level I sampling for analysis of those nutrients for at least 1 additional year.

Following 1 year, during which analyses from Level II sampling are within the specified analytical criteria, the processor may shift to the Level III sampling plan. If some nutrient levels are not in compliance, SLD will require the producer to adjust the label declarations or take other necessary corrective action and to shift back to Level I sampling for analysis of those nutrients for at least 1 additional year. Product not produced at least quarterly cannot qualify to shift from Level I to Levels II or III.

If there is a change in processing procedures or formulation, the label must be resubmitted for approval and the sampling frequency must return to Level I unless the producer can show that the change does not affect the stated nutrition information. This may be demonstrated by at least three analytical values for each unit from test batches of the new product.

Analytical results from Level I, II, or III sampling must be submitted through the inspector-in-charge to the Standards and Labeling Division. The data must be accompanied by the label approval number, establishment number, product name and label declarations for the nutrients analyzed. The inspector-in-charge will assure that the necessary data are submitted as scheduled by the approved NLV procedure. Unless notified, the processor and the inspector-in-charge may assume that a normal progression from Level I through Level II and Level III sampling is taking place and the data have verified the accuracy of the label declarations.

E. ANALYTICAL CRITERIA

1. The results of each composite analysis should not exceed the label value for calories, carbohydrates, fat, sodium, cholesterol or fatty acids. The results of each composite analysis should not be less than the label value for protein, vitamins and minerals (except sodium). Ideally the analytical results should agree with the label declarations. If the analytical value differs from the label value but would be in agreement if rounded according to the format for nutrient declarations, the analytical value will be considered to agree with the label declaration.

2. ROUNDING RULES FOR NUTRIENT DECLARATIONS:

Calories: rounded to the nearest
2 calories if a serving contains less than 20 calories
5 calories if a serving contains 20-50 calories
10 calories if a serving contains more than 50 calories

Protein, Carbohydrate, Fat: rounded to the nearest whole gram

Cholesterol: rounded to the nearest 5mg

Sodium: rounded to the nearest
5mg if a serving contains no more than 140mg
10mg if a serving contains more than 140mg

Percents of the USRDAs: rounded to the nearest
2% if a serving contains no more than 10%
5% if a serving contains 10-50%
10% if a serving contains more than 50%

For example, protein, fat and carbohydrates are expressed to the nearest gram per serving. If the stated label value for fat is 2 grams and the analytical value for fat is 2.45 grams, the 2.45 grams would be rounded to 2 for nutrition labeling purposes. Even though 2.45 exceeds the label declaration, the label will be considered accurate. The same principle should be followed for the other nutrients according to the rounding rules for each.

Because some variability in analytical values can be expected, even though compositing tends to minimize this to a large extent, some over-declaration of calories, carbohydrates, etc., and some under-declaration of protein, vitamins, and minerals is acceptable. However, the over- or under-declaration should be selected so as not to be excessive. It is the intent of this procedure to assure that the nutritional information reasonably reflects the nutritional content of the product over time.

3. INSPECTOR REVIEW OF DATA:

If the rounded analytical data agree with the label declarations, the inspector will initial the data report and forward it to SLD.

If the analytical data do not agree with the label declaration but are no higher than 120 percent of the label declaration for calories, fat, cholesterol, fatty acids, sodium or carbohydrate or no lower than 80 percent of the label declaration for protein, vitamins and minerals other than sodium, the inspector will initial the data report and flag it for special attention by SLD. The inspector will notify the company of this action. At SLD's discretion, additional analyses may be required and SLD will determine on a case-by-case basis whether the labeling may continue to be used. The inspector will be notified by the Regional Office of any action taken by SLD.

If the analytical data are higher than 120 percent of the label declaration for calories, fat, cholesterol, fatty acids, sodium or carbohydrate or if the analytical data are lower than 80 percent of the label declaration for protein, vitamins and minerals other than sodium, the inspector will notify the company and prevent further use of the label. The data report should be held by the inspector pending corrective actions by the company on product remaining on the premises that was produced in the same way as, the product represented by the NLV data. The corrective actions may include:

a) Rework or trim the product or take other appropriate measures to bring the product back into the allowed tolerances, or

b) Use a label that does not contain nutrient information.

Once the company is notified that the nutrient content of a product is not within the permitted tolerances, the company is expected to take whatever corrective actions are necessary for the nutrient content of any subsequent production to be in accordance witn labeling declarations. The company must perform additional analyses on each production lot until the data from at least 10 consecutive production lots indicate that the nutrient contents of the product are within the permitted tolerances outlined in this section of the NLV guidelines (E.3.). The average of the 10 analyses may be no greater than the label declaration for calories, fat, fatty acids, carbohydrates, and sodium, and may be no less than the label declaration for protein, vitamins and minerals other than sodium before labeling with nutrient declarations may continue to be used.

Following resolution of the data disagreement, the inspector should initial the data report and forward it to SLD with a brief description of the corrective actions taken by the company.

F. QUESTIONS

Questions about analytical criteria for NLV procedures should be directed to the Standards and Labeling Division. Questions about other aspects of NLV procedures should be directed to the Regional Operations Staff. Questions from foreign establishments should be directed to the Foreign Programs Division through the Head of the Foreign Inspection System.

ATTACHMENT 1
11-13-86

United States Department of Agriculture

Food Safety and Inspection Service

NOV 5 1986

To: Branch Chiefs, SLD

Policy Memo: 101

From: Margaret O'K. Glavin, Director
Standards and Labeling Division

Margaret O'K Glavin

Subject: Use of Quality Grade Terms and Subjective Terms on Labels

ISSUE: How and when may terms which denote quality grades and certain other subjective terms be used on labels for meat and/or poultry products?

POLICY: Terms such as prime and choice which are terms designated as grades of meat may only be used on red meat which has been officially graded. They may only be used on poultry that is the equivalent of US Grade A.

Letter grades A, B, and C which are designated grades for poultry may only be used on poultry that is officially graded. They may only be used on red meat that is the equivalent of US Grade Choice or better quality.

Other terms which are subjective in nature such as but not limited to select, selected, fancy, finest, super, old fashioned, homestyle, deluxe, special, supreme, ultimate, premium, greatest, famous, and old time may be used unqualified on labels for meat and/or poultry products. Other terms will be considered individually by the Standards and Labeling Division.

RATIONALE: Since meat and poultry inspection is administered by the same Agency it is necessary, in order to avoid confusion, to reserve all the name grade designations established and administered by the Department for those products actually being officially graded. However, the Department has historically allowed the quality grade terms choice and prime to be used on poultry provided it was the equivalent of US Grade A. In regard to the subjective terms, previous policy has required, in some instances, that such terms be qualified possessively. This was done as a

means of informing consumers that the company was primarily responsible for the assertions on the label. This policy, however, has not uniformly been enforced. Thus some subjective terms have been in use for some time without further qualification. To date, no consumer objections have been received regarding these terms. Moreover, there is a growing consensus that the use of such terminology has been accepted as nothing more than advertising puffery which neither misleads nor deceives the public, and that the use of possessive qualifiers in conjunction with such terms does not provide meaningful information to the consumers. Accordingly, the use of certain subjective terminology will no longer require possessive qualification.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[X] REVISION
[ ] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE 9135.1 CANADA PROHIBITS CHEMICAL SPRAYS ON CARCASSES	9135.1 Rev. 2	11-6-86

I. PURPOSE

This document transmits FSIS Directive 9135.1, Revision 2.

II. CHANGES

A paragraph has been included in Item V. A.

III. CANCELLATIONS

1. FSIS Directive 9135.1, Revision 1, dated 8/25/86.

2. This transmittal may be destroyed after including the directive in the file.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, AID, IFO, TRA, ABB, R&E

OPI: IP/ECD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9135.1
REVISION 2

11-6-86

CANADA PROHIBITS CHEMICAL SPRAYS ON CARCASSES

I. PURPOSE

The purpose of this directive is to provide information on Canadian restrictions against the use of chemical sprays on carcasses.

II. REASON FOR REISSUANCE

This revision removes the limitation that only beef carcasses may be sprayed with water and permits other species of carcasses to be sprayed with water.

III. CANCELLATION

FSIS DIRECTIVE 9135.1, dated 1/2/86
FSIS Directive 9135.1, Revision 1, date 8/25/86

IV. REFERENCES

MPI Regulations, Part 350,
FSIS Directive 9060.4, Export Certification,
FSIS Directive 5110.1, Reimbursable Services Guide,
MPI Manual, Sections 18.91 and 22.24

V. POLICY OF CANADIAN MEAT HYGIENE DIVISION

A. **The Use of Chemical Sprays on Carcasses.** The Canadian Meat Hygiene Division prohibits the use of chemical sprays on carcasses. This includes spray coatings, such as alginate coatings (trade mark "Flavor Tex") and other chemical sprays, such as hyperchlorinated water and acetic acid.

1. Carcasses and product derived from carcasses that have been sprayed with chemicals are ineligible for export to Canada.

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OPI: IP/ECD

2. +[Carcasses that have been sprayed with water intermittently during chilling under an approved quality control program (Section 18.91, Meat and Poultry Inspection Manual) are eligible for export to Canada provided that there has been no increase in net weight of the carcasses as a result of the spraying.]+

B. **Inspection Responsibilities.**

1. Inspectors in charge with product destined for Canada are responsible for verifying that the product originated from a plant that did not spray the carcasses with a chemical spray.

2. The inspector in charge should obtain (and keep on file) written verification that the product was not treated with a chemical spray.

3. The following statement is required on all meat export certificates destined for Canada:

"The meat or meat products contained in this shipment have not been subjected to hyperchlorinated water."

This information will be included in the FSIS Directive for Canada to be published at a later date.

/s/ Deputy Administrator
Meat and Poultry Inspection
Operations